



RICHARD  
SANDOVAL  
HOSPITALITY

## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

MENU NAME	St Valentine's Menu
OUTLET NAME	Toro
HOTEL NAME	Clio
CITY / COUNTRY	Denver, CO
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	January 21 <sup>st</sup> , 20226

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

##### FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

###### 1. Menu Brief Preparation:

- o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
- o The brief should be checked for **grammar, spelling, allergens, and an associated cost based on a PMIX analysis and menu engineering**.
- o Pricing should be **informed and included in the initial submission**, rather than added after approval.
- o **Completed menu submission must be received no less than 14 days before the proposed change.**

###### 2. Initial Review:

- o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.

###### 3. Final Approval Process:

- o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.

###### 4. Menu Design Kickoff & Distribution:

- o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
- o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
  - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
- o **For other properties:**
  - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

### MENU

Please drop the menu content below on page 2.



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### St Valentine's Three Course Menu

Choice of one appetizer, one specialty and one dessert

#### Appetizers

**First Kiss**, yellowfin tuna, leche de tigre, ají amarillo, truffle oil, root chips, furikake\* 24

**Temptation Oysters**, spinach butter, jalapeño, parmesan cheese, Manchego cheese, panko, chili oil D,G,S 28

#### Specialties

**Kiss of the Grill**, branzino marinated with adobo rojo & verde, plantain purée, black bean purée, grilled lemon, pickled onion, microgreens, blue corn tortillas D,G 57

**Toro Love & Fire**, 6oz Australian Wagyu filet mignon, jumbo prawns, guajillo-macha sauce, whipped mashed potatoes, chimichurri butter, grilled broccolini, Meyer lemon, Oporto demi-glace\* D,S 85

#### Dessert

**Champagne & Desire**, macerated strawberries, raspberry gel, almond crumble, crisp meringue, raspberry macaron, champagne sorbet D,N,G,18

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness